



Beef Wellington Cheeseburger

Prep Time: 30 minutes | **Cook Time:** 25 minutes | **Total Time:** 55 minutes | **Servings:** 4 burgers

A steakhouse-inspired cheeseburger that captures the classic flavors of Beef Wellington without the puff pastry. Juicy grass-fed Angus beef is topped with earthy mushroom duxelles, melted Gruyère, a delicate smear of foie gras pâté, and whole-grain Dijon mustard on a toasted brioche bun.

INGREDIENTS

Burgers

- 2 lb 100% Angus ground beef
- Kosher salt
- Freshly ground black pepper
- 4 slices Gruyère cheese
- 4 brioche burger buns
- Butter, for toasting buns

For Assembly

- 4 tbsp pâté de foie gras
 - (about 1 tbsp per burger)
- 4 tbsp whole-grain Dijon mustard

Mushroom Duxelles

- 1 lb cremini mushrooms, finely minced
- 2 shallots, finely minced
- 2 cloves garlic, minced
- 2 tbsp unsalted butter
- 1 tbsp olive oil
- 2–3 tbsp concentrated mushroom stock
- 1 tbsp fresh tarragon, finely chopped
- 1 tsp soy sauce or Worcestershire sauce
- Salt and freshly ground black pepper

DIRECTIONS

Prepare the Mushroom Duxelles

- Finely chop the mushrooms in a food processor until they resemble coarse crumbs.
- Heat the butter and olive oil in a skillet over medium heat.
- Add the shallots and cook until softened, about 3–4 minutes.
- Stir in the garlic and cook for 30 seconds.
- Add the mushrooms and cook, stirring often, until nearly all of their moisture has evaporated, about 12–15 minutes.
- Stir in the mushroom stock and optional soy sauce or Worcestershire. Continue cooking until the mixture is thick and nearly dry.
- Fold in the fresh tarragon and season with salt and pepper. Keep warm.



Cook the Burgers

- Divide the beef into four 8-ounce patties, making a slight indentation in the center of each.
- Season generously with kosher salt and black pepper.
- Grill or sear over medium-high heat until your preferred doneness.
- During the final minute of cooking, top each burger with a slice of Gruyère cheese and cover until melted.



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DIRECTIONS (continued...)

Toast the Buns: Butter the cut sides of the brioche buns and toast until golden brown.

Assemble

- Spread about 1 tablespoon of whole-grain Dijon mustard on the bottom bun.
- Place the cheeseburger on top.
- Spoon a generous mound of warm mushroom duxelles over the melted Gruyère.
- Spread about 1 tablespoon of foie gras pâté on the underside of the top bun.
- Close the burger and serve immediately.

CHEF'S NOTES

Keep the foie gras as a thin smear—it should complement the burger rather than overpower it.

The mushroom stock keeps the duxelles intensely mushroom-forward without the sweetness or richness of Madeira or sherry.

This burger is best served with simple fries or pommes frites so the Wellington flavors remain the focus.

Skip traditional burger toppings like lettuce, tomato, onion, and pickles—they distract from the classic Beef Wellington profile

David Bradbury, Rhinory's Wine Director



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